# SODA FOUNTAIN

Operation and Maintenance



ICE COLD

FOR LONGER

# RESTRICTED WARTIME MARKETS REQUIRE MORE EFFORT THAN PEACETIME MARKETS · · · ·

Presented to

With the hope of being of assistance

by

Representing The Coca-Cola Company

## TODAY THE RETAIL MERCHANT IS FACED WITH THESE THREE PROBLEMS:

- 1 GETTING ENOUGH

  Merchandise

  TO SELL
- 2 HIRING AND TRAINING

  Sales People
- 3 MAINTAINING STORE

  Equipment



Your "Coca-Cola" salesman can show you how this booklet on "Soda Fountain Operation and Maintenance" can help you with a number of your problems, especially the maintenance of your soda fountain equipment.

He will gladly check your fountain equip-

ment, using a special form that makes checking a simple task of but a few minutes—suggesting adjustments and repairs based on the findings disclosed by this check-up that can materially add to the life and service of your irreplaceable equipment.

## This Booklet Contains

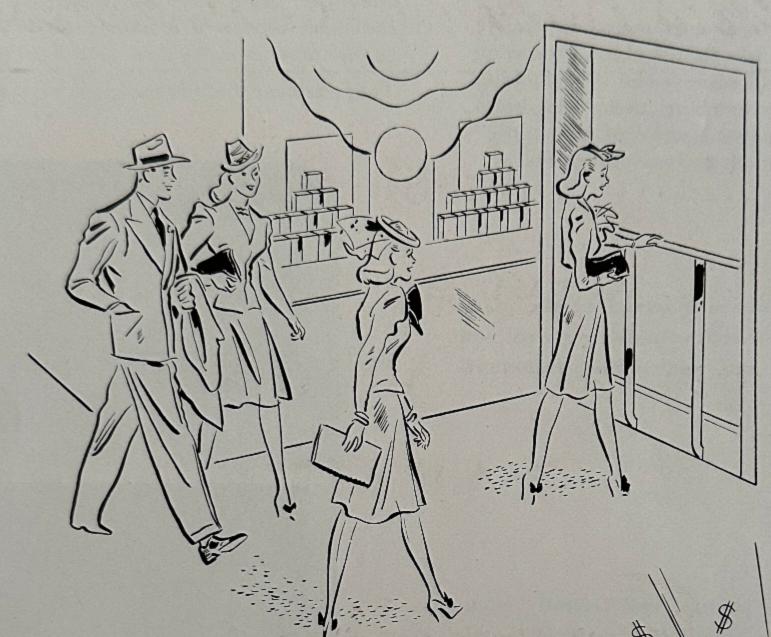
Many Valuable Suggestions for keeping your fountain operating profitably in WARTIME

# Suggestions

- 1. Customer Relations
- 2. Cleaning Schedule Morning
- 3. Cleaning Schedule—Closing
- 4. Washing Glassware
- 5. Care of Carbonator
- 6. Refrigeration
- 7. Dispensing Carbonated Beverages
- 8. Fountain Merchandising
- 9. Dispenser Care and Operation

## Your Fountain\_

(1) BRINGS PEOPLE INTO YOUR STORE



MAKES A GOOD PROFIT





LEADS TO SECONDARY SALES

CPERATING IN WARTIME...

## Customer Relations IN WARTIME.

## 1 COURTEOUS SERVICE

Today as never before customers appreciate courteous service. Little things often determine whether a customer will come back. Overlooking them loses business—watching them will build business. Below are listed some of the "little" things that mean so much to your customers.

Make sure drinks are served in the glass.

Don't let them overflow, making glasses and counter sticky and wet, soiling customers' sleeves.

B Give customers prompt and friendly attention. Customers don't like to have to ask to be waited on. Just say with a smile, "your order, please."

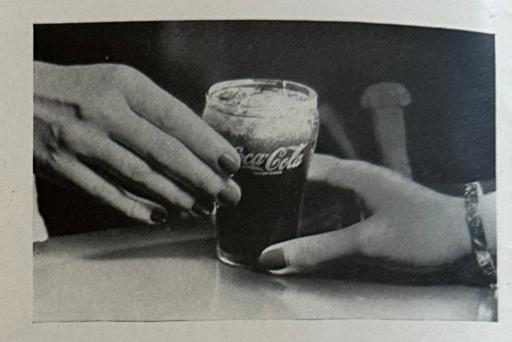
When you are busy and can't wait on customers immediately, tell them, "I'll serve you in a moment"—and then make sure you take care of them just as soon as possible.

Don't let customers think your store plays favorites. Give them all the same consideration. Children must be treated with the same courtesy as grown-ups—they often take their parents to the store that serves them well.

## EXPLAIN WARTIME SHORTAGES

The war has caused shortages in many lines of mer. chandise. Many alert merchants have found that these shortages represent a merchandising opportunity and can be used to make sales and build goodwill.

They instruct their salespeople to explain shortages to









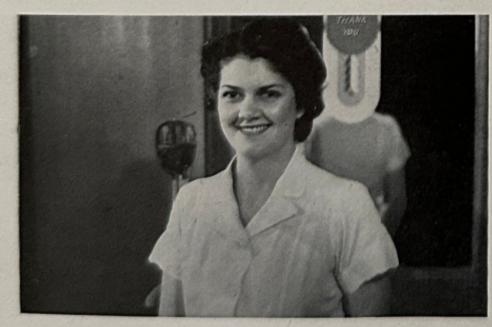
## DETERMINE PEACETIME BUSINESS CONDITIONS

"Sorry we are temporarily out of 'Coca-Cola'—Our supply has been rationed, but we do have ———."

By using this selling explanation customers realize the store is interested in their problems, appreciate the suggestion made and are satisfied. Thus a sale is made and store goodwill retained.









## 2 PERSONAL APPEARANCE

Customers' impressions of a store depend to a large degree upon the personal appearance of the people who wait upon them. Don't let the good impression made by a bright, clean store be marred by inattention to employees' personal appearance. See suggestions below.

A Clean linen is of the utmost importance.
Use fresh aprons, uniforms, caps and jackets
every day.

B Keep plenty of clean towels on hand. Use them, not your apron, for drying your hands.

C Look well-groomed. It makes a fine impression on customers. Men should shave regularly and women use cosmetics with restraint.

Customers see the hands that serve them.

They should be clean. Wash them often.

Be sure nails are presentable.

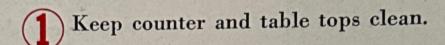


# ALWAYS KEEP FOUNTAIN ... COUNTER AND TABLES CLEAN AND INVITING ...

THESE housekeeping suggestions will help you keep your fountain clean and inviting. A sparkling fountain attracts customers—keeps them coming back.

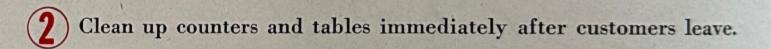


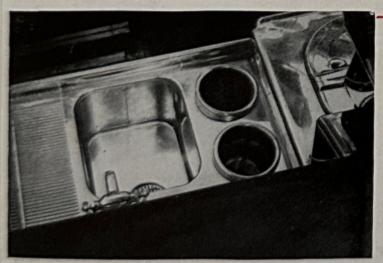
Nothing loses customers as quickly as sticky tables or counters that soil their clothes. Customers will overlook almost anything but the sin of an employee's carelessness that has ruined their clothes.





Not a very inviting way to greet a customer. Her impression of this fountain can't be very favorable . . . she certainly won't hurry back to this store.





Fountain customers are in a position to see most of your fountain operation. Clean counters, workboards and sinks make the favorable impression with customers you are striving for.

3 Sinks and workboards should be kept free of stacked dishes, soiled glasses or dirty dish water.



The secret of always having a clean, sparkling fountain is—remove dirty dishes and glasses immediately after customer leaves. Wipe counter clean.

"Keep your decks cleared for action" applies just as well to your fountain as to a battleship.

Good housekeeping at the fountain means quickly removing used dishes and glassware after each customer . . . make sure counter and tables are wiped clean and dry.



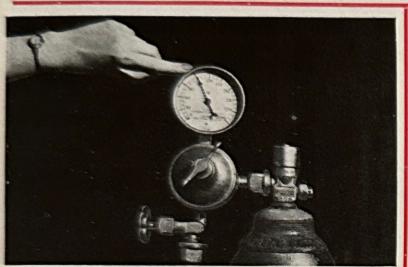
## A REGULAR SCHEDULE FOR KEEPING YOUR FOUNTAIN CLEAN

A REGULAR cleaning schedule is essential to a good soda fountain operation. You will find it will not only make work at your fountain easier, but will assure a clean, attractive, inviting fountain at all times.

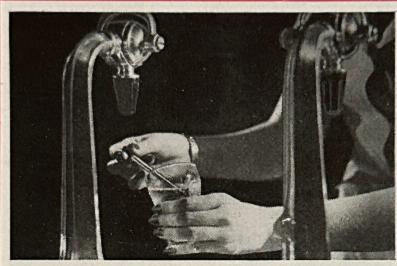
Below is a suggested schedule for keeping your fountain shipshape. You may find it necessary

to make some changes in it to fit your operation. However, you will find it helpful on which to build your fountain cleaning schedule. Assign each task to some particular employee, holding them responsible for carrying it out at a specific time and stick to your schedule.

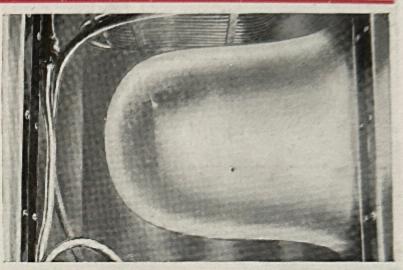
## MORNING



1. Check: CO<sup>2</sup> gas (if gauge reads 120 pounds, supply is sufficient for day).



2. Test carbonated water—temperature should register 38°.



3. Check ice formation in cooler box.



4. Wash with soap and warm water: Counter slab, backbar slab, counter base, table tops, workboard, drainboard, cabinet tops, drip plates.



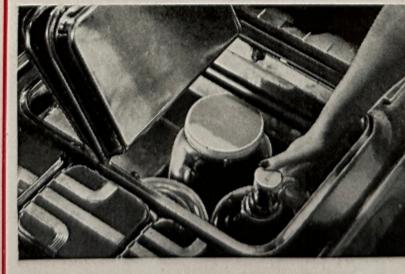
**5.** Fill and replace chocolate jar. Check: Linen-towels, uniforms, aprons, etc.



6. Check: Milk, ice cream and whip cream supply.



7. Arrange for supply of chipped ice.



8. Check and arrange supplies needed during day in Dry Cold and Storage Compartment.



9. Ice fountain dispenser and check its syrup supply.

10. Write your SPECIAL MORNING INSTRUCTIONS in this space:

## CLOSING





1. Check contents of all syrup jars—wash and refill those that do not contain enough to fill next day's needs.



2. Remove chocolate syrup from jar and place in refrigerator. Wash jar and pump but do not refill until the following morning.



3. If milk pump is used, remove milk and place in refrigerator. Wash and scald pump and can and place on counter to dry.



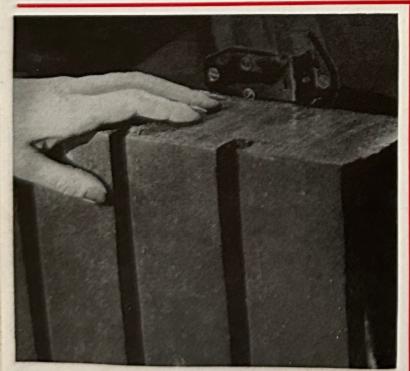
4. Wipe off pump and fruit jar tops with towel dipped in hot water.



5. Check silverware; polish and wash if needed. Wipe thoroughly dry.



6. Scour refuse chute, glass rinser and disher vats.



7. Clean floor and floor rack or mat behind fountain. Set racks or mats in open to dry.



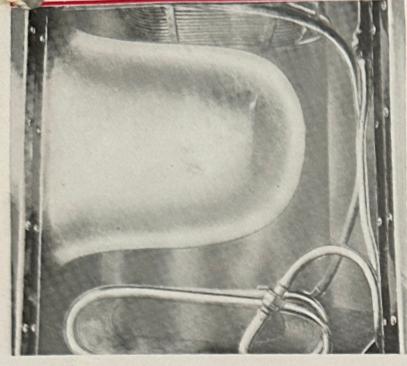
8. Check draft arms for leaks. Remove and clean nozzles. Clean fountain dispenser nozzle.



9. Fill fountain dispenser with syrup.

10. Write your SPECIAL CLOSING INSTRUCTIONS in this space:

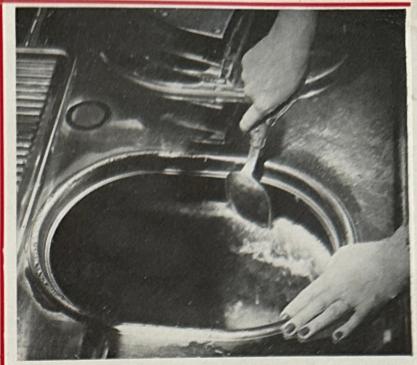
## WEEKLY



1. Check cooler box water bath. Drain water bath and thoroughly clean cooler box and coils at least every two weeks.



2. Remove cabinet tops and scour under side with soap and water.



3. Defrost ice cream sleeves using a spatula or ice cream spade.



4. Clean dry cold and storage compartments with soda and warm water.



**5.** Remove all syrup jars and clean syrup rail with towel dipped in soapy hot water. Rinse with cold water.



6. Cleanse syrup pumps by pumping hot soapy water through them; rinse and thoroughly dry.



7. Polish all silverware with silver polish, wash, rinse and dry.



8. Clean fountain dispenser (see Page 22 for complete instructions).



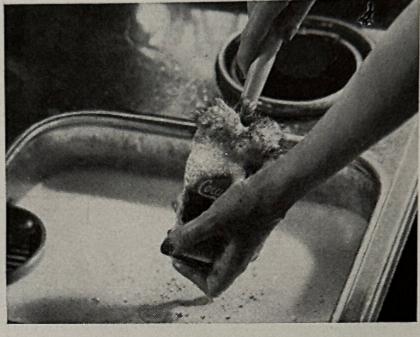
9. Check carbonator for leaks (see Page 12 for complete instructions and oiling directions).

10. Write your SPECIAL WEEKLY INSTRUCTIONS in this space:

# BUILD Fountain Sales AND STORE GOOD-WILL BY USING SPARKLING GLASSES

Follow These Steps to give your Glassware Customer-Appeal







1 Pre-rinse your glasses.
This removes most of the soil.

Wash glasses thoroughly, using warm water, soap and stiff brush.

Rinse each glass in running water and place it on the drainboard to dry.

WHEN the glass is dry, it will be clean and sparkling, free from all grease and butter fat. Soap is not only an excellent cleansing agent but its detergent qualities will remove most of the common bacteria.

Chlorine Compounds offer a means of obtaining a satisfactory degree of sterilization of glassware after they have been washed. The washed glass should be immersed in the chlorine solution and then rinsed in clear running water to eliminate any chlorine odor or taste being carried into the beverage. It is suggested that you contact your local Department of Public Health to determine what their requirements are,

In some cases the chlorine compound is added to the washing solution and the glassware is given a careful final rinsing in clear water.

If this method is used, it is essential that allowance be made for the rapid loss of strength that takes place when food soil comes in contact with the chlorine compound. From  $1\frac{1}{2}$  to 2 times the amount recommended for the rinse method should be sufficient.

Many prepared chlorine compounds are available; some possess cleaning properties and work either with or without soap.

Final Rinsing in plain water is very important after you have properly washed your glassware in any chlorine or soap solution. Use either running water or water continually overflowing out of the rinse tank. If your rinse tank is not equipped to have a continuous overflow of fresh water, frequent changing of your rinse water will be necessary to eliminate too much carryover of your washing solution and the odor and taste of chlorine.

After the glasses have been thoroughly rinsed, place them in an inverted position on a corrugated drainboard or wire screen, so that air may circulate on the inside of the glass and eliminate any steam or condensation from forming.

The use of sparkling glassware at a clean, inviting fountain is a real way of showing appreciation to your customers for their patronage.



CLEAN, SPARKLING GLASSWARE BUILDS SALES . . . . ATTRACTS . . . IMPRESSES CUSTOMERS . . .

BUILD displays of shining, sparkling glasses on your backbar to attract customers to your fountain. Attractive glassware displays like the one shown above can be made by using sheets of glass or shelves held up by larger glasses. Displays of this type are safe and glasses can be taken from them for use without destroying the design. Make it a rule that all drinks served at your fountain will be in clean, polished glassware.

The glass in picture "A" at right has not been thoroughly washed, grease or butter fat is present on inside walls of glass.

When drink is made in it the grease will make gas bubbles form on side walls of glass as in picture "B." This reduces carbonation, tends to make drink taste flat. A drink made in a clean, sparkling glass, as shown in picture "C," will look like drink in picture "D," no gas liberating bubbles are present. Drink will look and taste appetizing.

C. Clean—polished.



D. No gas bubbles.

## CARE OF THE

## DAILY

Check gas supply, if regulator gauge reads 120 pounds the supply is probably adequate for the day.

Check to see that all elements—gas, water and electricity—are turned on at all times.

## MONTHLY

Oil Carbonator. DO NOT OIL PUMP PLUNGER. Check over carbonator and system for leaks. The use of shaving soap and a brush is a good method to use to discover leaks.

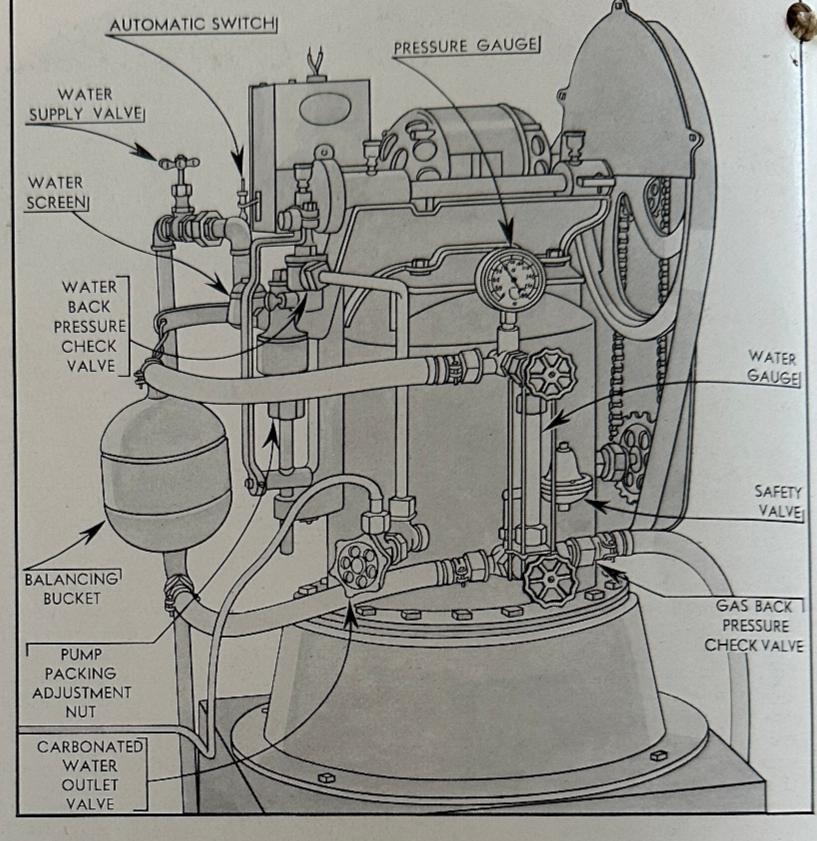
## YEARLY

Wash carbonator, see page 13 for complete instructions. Thoroughly check carbonator and system for leaks using soap and brush method. Oil carbonator.

#### TO CHANGE GAS DRUM

- 1. Close valve at drum head.
- 2. Close valve below regulator and gauge.
- 3. Disconnect regulator from gas drum.
- 4. If needle is not at "0" turn key clockwise to release pressure, then turn key counter clockwise until free.
- 5. Check fiber washer and connect main connection.
- 6. Open drum head valve wide.7. Build pressure to de-
- 7. Build pressure to desired level (120 lbs. is standard) by slowly turning regulator key clockwise.
- 8. Step gas into carbonator by slowly opening regulator outlet valve.

Keep gas turned on at all times to insure uniform, well-carbonated water.



#### CYLINDER DRUM REGULATOR GAUGE REGULATOR HEAD VALVE ADJUSTING KEY (Turn left to open) (Turn left to relieve tension and lower pressure) OUTLET CAP REGULATOR CYLINDER **OUTLET VALVE** SAFETY VALVE (Turn left to open) 240000000D OUTLET CAP GAS OUTLET REGULATOR (Connect to carbonator gas back pressure check COUPLING NUT valve. Use fiber washer) (Connects regulator to gas cylinder)

## HOW TO TEST REGULATOR:

- 1. Close drum head valve.
- 2. Close outlet valve below regulator gauge.
- 3. Break coupling and turn regulator adjusting key clockwise until pressure is released and needle returns to zero. Then turn regulator adjusting key counterclockwise until key is free.
- 4. Re-connect gauge to gas drum. Open valve at drum head. If needle creeps to 30 pounds or more, the regulator needs immediate repair.

## HANDLING GAS DRUM

Store gas cylinders in a cool, dry place, away from fumes, odors, salt or corrosives. Return empty drums promptly to supplier.

## CARBONATORS NEED WASHING

## Once Each Year

All carbonators are not alike. However, these directions can be easily adopted to washing most carbonators.

## HERE'S HOW

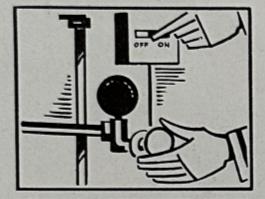
## 9 Steps in Carbonator Washing

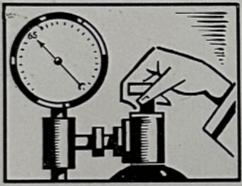
1 Cut off gas at head of drum, city water and electricity at carbonator.

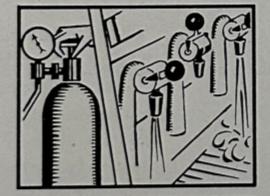
2 Entirely empty carbonator by drawing water off through draft arms. Save some carbonated water in a bottle so service at your fountain will not be interrupted for lack of water while the carbonator is being cleaned.

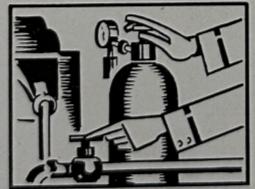
Mix thoroughly a solution of bicarbonate of soda (common baking soda) and warm water, using three pounds (5-10 oz. packages) of soda and enough water to fill carbonator. Most carbonators will hold four to five gallons of this solution.

With a short piece of hose and a funnel, pour the soda solution in carbonator at soda water outlet connection to fountain at the body of carbonator which must be disconnected for the purpose. Open air vent when pouring in solution. After solution is in, replace this connection and close air vent.









Turn on electricity and allow carbonator to operate for a few seconds, thus washing the inside of the carbonator. Cut off electricity.

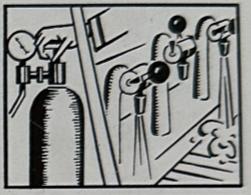
Put sixty or seventy pounds of gas in carbonator and cut off gas again at drum. This will give sufficient pressure to force solution through pipe, coils and out draft arms. Draw off all of the solution through draft arm at fountain, with gas cut off at drum.

Turn on city water and electricity and allow pump to operate until the carbonator is about two thirds full as shown on gauge glass. Cut off electricity and city water. Put sixty or seventy pounds of gas in carbonator and cut off gas. Draw off rinsing water at draft arm.

Turn on city water and electricity and feed gas slowly until proper operating pressure is registered. Let carbonator operate until it is automatically cut off.

After the carbonator has been in operation for a few minutes, draw off a few glasses of carbonated water and see that taste and quality are O. K. If not, continue to rinse until all of the soda taste is gone and the water is clear and sparkling.











## PRACTICAL POINTERS FOR CHECKING CARBONATOR

#### FLAT CARBONATED WATER:

- 1. Gas drum turned off or empty.
- 2. Regulator gauge set too low.
- 3. Washer clogging gas line.
- 4. Broken agitator shaft.
- 5. Agitator shaft sprocket or pulley loose.
- 6. City water pressure too high.

#### CARBONATED WATER OFF TASTE:

- 1. Oil, grease or paint inside carbonator.
- 2. Block tin lining damaged.
- 3. Sediment accumulation from city water.

#### **EXCESSIVE PUMPING:**

- 1. Water supply cut off or strainer clogged.
- 2. Switch, balancing device or hose not functioning properly.
- 3. Pump valves out of order.
- 4. Washers or foreign matter obstructing water lines.

#### GENERAL CARBONATOR POINTERS:

- 1. Check electric fuses and switch.
- 2. Vent air from carbonator.
- 3. Examine back pressure check valve.

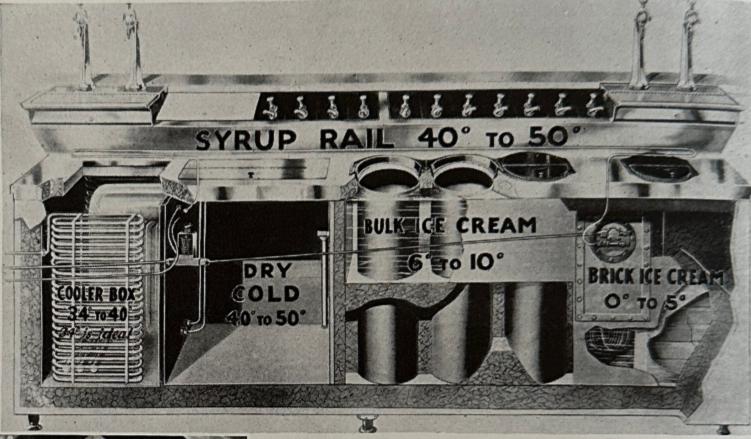
## REFRIGERATION

THE quality of all the products served at your fountain depends upon refrigeration. Make sure by periodical checks that your fountain's refrigeration system is functioning properly. Check the temperatures of the carbonated water, sweet water, syrups

in syrup rail, fruits in fruit jars, contents of dry cold compartment and the ice cream sleeves.

This fountain refrigeration chart shows the proper temperature ranges for the various fountain compartments.

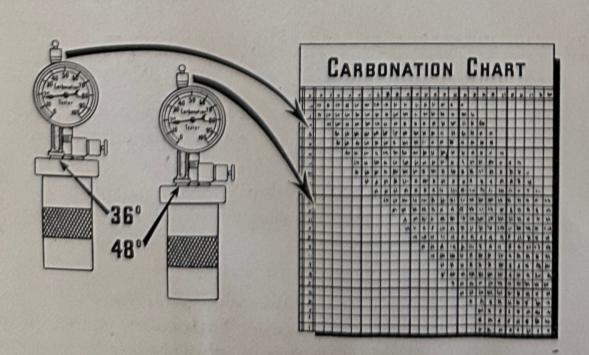
# Fountain Refrigeration Diagram



## Refrigeration Control

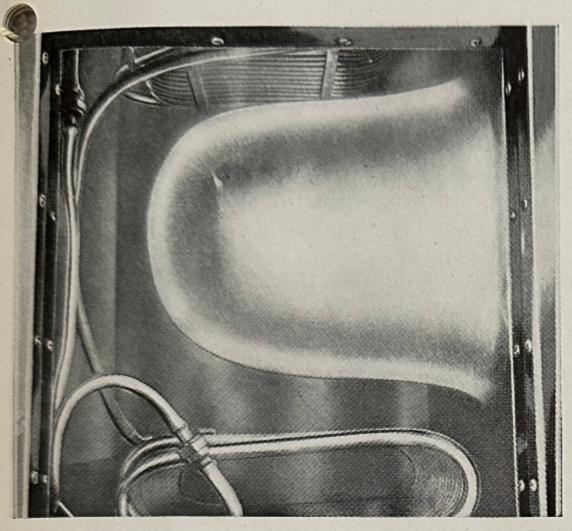
The fountain refrigeration control valve for controlling chilling of carbonated water is generally located in the dry cold compartment of the fountain. Adjustments should be in only quarter turns of the valve, clock-wise for "More Ice," counter-clockwise to reduce ice formation or "Less Ice." Never turn valve adjustment beyond stop pin. If this adjustment is not sufficient, consult your refrigeration serviceman.

## This Laboratory Test Shows Why Carbonated Water Must Be Cold



By placing a quantity of carbonated water in an instrument called a carbonation tester, the gas pressure of the carbonated water is measured by a pressure gauge. The temperature is registered by a thermometer. By referring to a carbonation chart, as pictured, the degree of carbonation can be determined for the temperature and pressure reading shown by the instruments. We find from this test that ice cold water is more easily carbonated and will retain a much larger charge than warm water. So, for sparkling, tingling, carbonated drinks at your fountain, use only ice cold carbonated water.

## Proper Ice Formation



Ice formation on boiler in the cooler box should be about two inches thick as shown in above photograph. Water bath should be kept sweet and clean. Drain bath and scrub walls of compartment and coils at least every two weeks for efficient refrigeration. Temperature of water bath should be below 38 degrees.

## Chilling Syrups

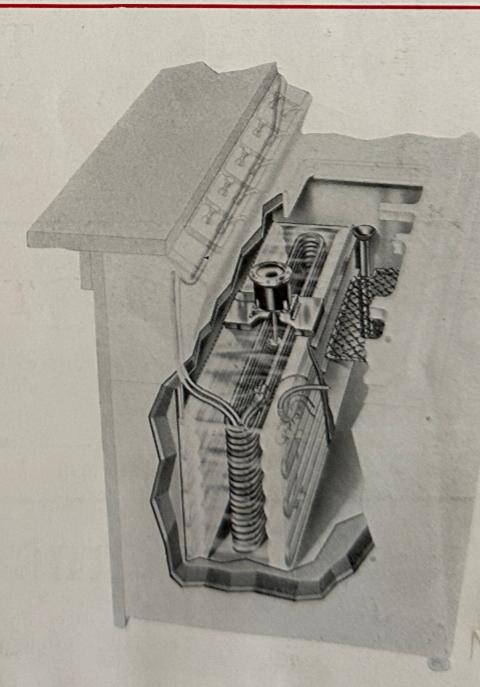


Most fountains today provide a means of refrigerating the syrups in the jars in the syrup rail. Syrups should be kept between 40° and 50° in the syrup rail. Jars should be removed and syrup jar enclosure cleaned with a towel dipped in soapy hot water each week. This aids in chilling and protects syrups.

## Precool Syrup In Dry Cold Compartment

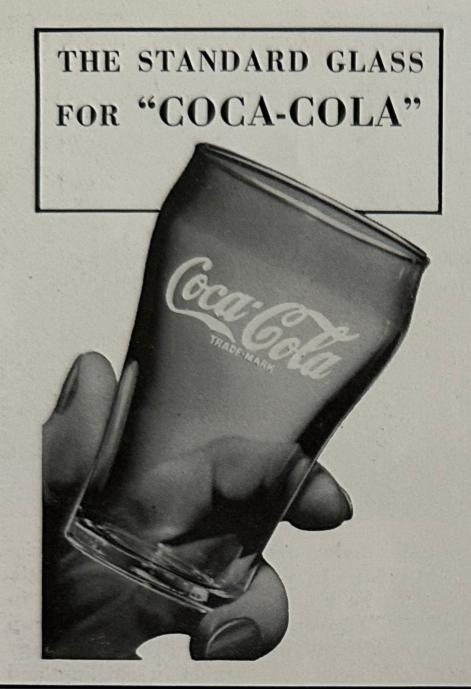


Keep a stock of fast-moving syrups like chocolate and "Coca-Cola" ready for use in the dry cold compartment. This will reduce refrigerating work of fountain and dispenser; syrups will be chilled, ready for use.



Some fountains use this type of cooler box. The refrigerator lines parallel both sides of the cooler box, designed to give cold temperature throughout the compartment.

## SERVICE ITEMS FOR YOUR FOUNTAIN



## The Standard Glass for "Coca-Cola"

THE standard glass is the "trademarked package" for "Coca-Cola" at the soda fountain. The public has seen "Coca-Cola" advertised in the standard glass. They look for "Coca-Cola" at fountains to be served in the advertised package—the standard glass for "Coca-Cola." This glass is the highest quality thin-blown glassware, especially designed and constructed for soda fountain use.

If this glass becomes chipped on the rim from any cause whatsoever, it will be replaced free of charge, or the purchase price refunded, on its return from the dealer by whom it was originally purchased. Because all glassware is fragile, the guarantee, of course, does not cover breakage.

These may be purchased from your "Coca-Cola" Syrup Wholesaler.



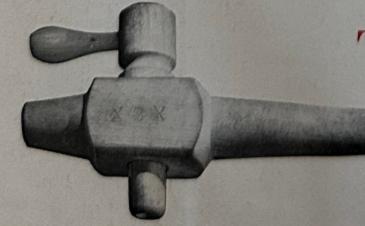
## THE Non Corrosive ICE SCOOP

This scoop measures accurately the correct amount of finely chipped ice to be used in each glass of "Coca-Cola." Because of the war, stocks of this item are limited.



## THE Six Pronged CHIPPER

Finely-chipped ice is the only kind of ice to use in fountain drinks. This chipper is designed to chip ice just the right size for each glass of "Coca-Cola." Because of the war, stocks of this item are limited.

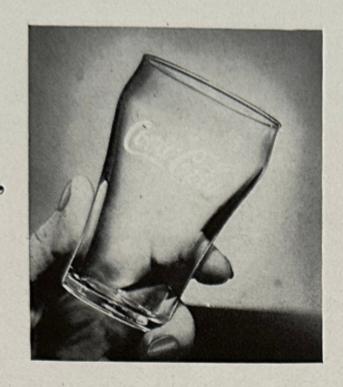


## THE Specially Treated SPIGOT

For use in barrels. This is the simplest and safest means of drawing "Coca-Cola" syrup from the barrel.

## THE CORRECT WAY TO DISPENSE AND SERVE A CARBONATED BEVERAGE

1. Always use a clean, polished, thin glass.



5. Hold the glass at an angle close up under the draft arm so that the water slides into the glass, avoiding agitation.



2. Use a full measure of syrup in the glass. The quantity of syrup in a glass of "Coke", for example, should be 1/6 of the maximum content of the glass. To always get this syrup throw, set your pump so that six strokes of the pump completely fill the glass.



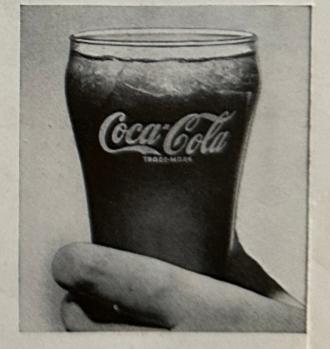
6. Fill the glass with carbonated water, as cold as possible. It should always be below 38° in temperature.



3. Use a standard scoopful of finely-chipped ice (not large lumps and not snow).



7. Leave a quarter-inch serving level so drink will not spill.

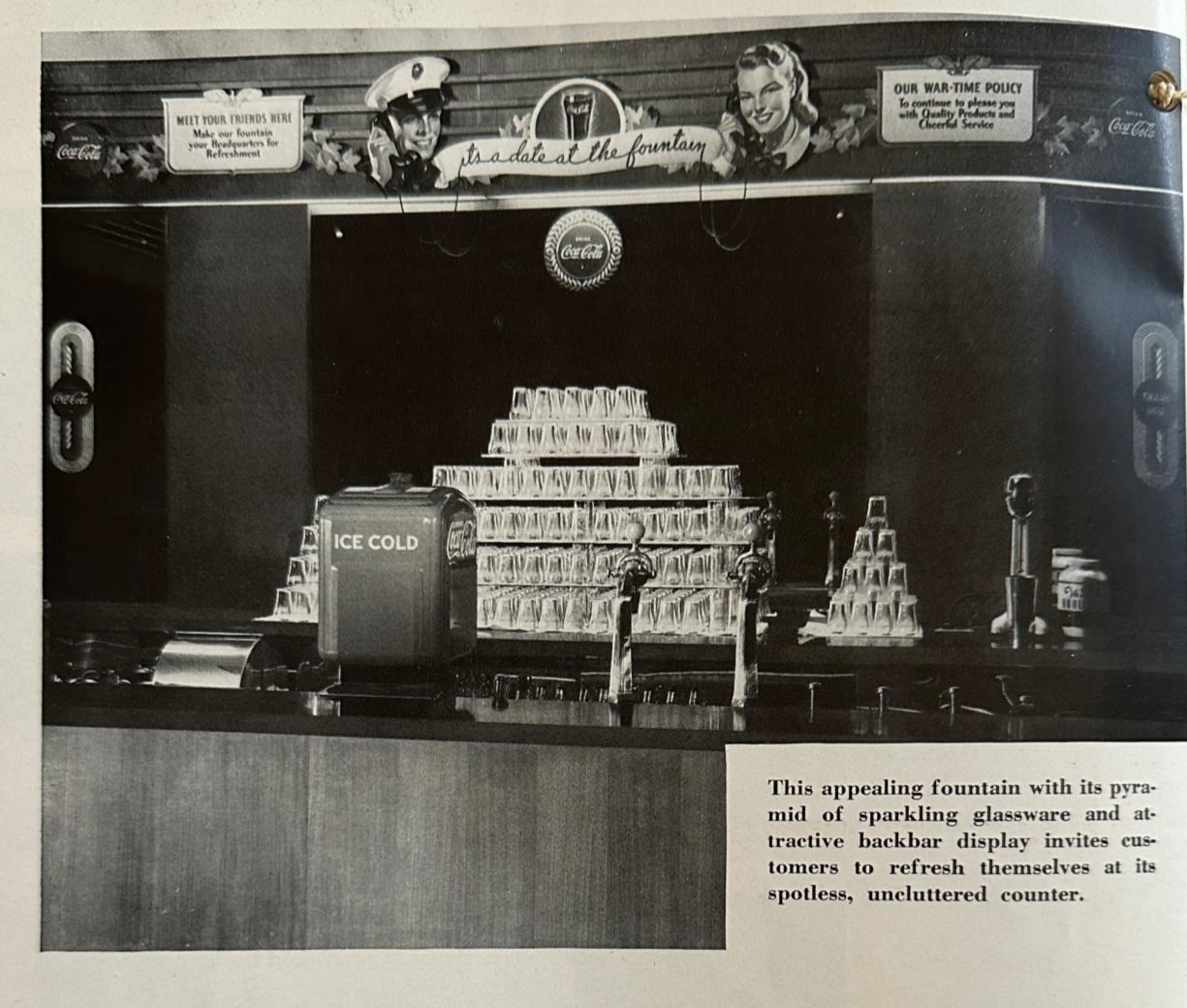


4. Open the draft arm for a second and allow the warm water standing in the draft arm to run out.



8. Stir with a spoon just enough to mix in the syrup. Don't overstir the drink.





# Merchandise Your soda fountain... YOUR MOST PROFITABLE DEPARTMENT

THE soda fountain sells profitable merchandise that appeals to everyone—men, women and children—during all hours of the day and night. This universal appeal makes it easy to

merchandise your fountain . . . its profitable sales make it worth while to do a real merchandising job.

#### FOUNTAIN MERCHANDISING SUGGESTIONS

- 1. Advertise and display at your fountain only fountain products.
- 2. Keep the fountain counter clear for service. This expensive equipment should be used to merchandise only profitable fountain items.
- 3. The backbar is your fountain's show case. Use it only to display fountain items and spark-ling glassware.
- 4. Feature your fountain in newspaper advertisements, window displays, window strips and store displays.



# These Suggestions have been helpful in promoting the fountain department:

The fountain counter is your most expensive equipment and should be used to serve only profitable fountain items.

## Keep the fountain counter clear for service

Display and advertise at the fountain only those products which are sold at the fountain.

A backbar display of sparkling glassware gives the whole fountain a wholesome atmosphere of cleanliness.

## Keep the backbar neat and polished

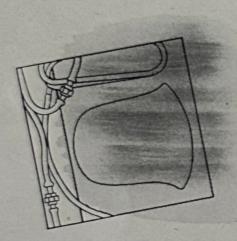
Tie in your fountain with "Coca-Cola's" national advertising by using the attractive backbar displays furnished by The Coca-Cola Company.

Cleanliness is the most important fountain merchandising tool. It insures continued fountain profits so it's just good business to keep your fountain clean.

# SUGGESTIONS THAT WILL HELP YOU GET THE GREATEST BENEFIT FROM YOUR FOUNTAIN DISPENSER FOR "COCA-COLA"



By maintaining the proper size ice formation in your fountain cooler box at all times, in



order to insure cold carbonated water being delivered to your Dispenser.



By keeping your Dispenser well-iced at all times, with ice cracked egg size or smaller, but not shaved. It will be necessary to push ice down occasionally to avoid bridging.

2

By checking your carbonating equipment daily. The valve of your Dispenser is set to deliver in the standard glass for "Coke" a thoroughly mixed and properly proportioned drink in five seconds' time. Low gas pressure means a slow drawing of drink, and possibly a drink not thoroughly mixed. Too high gas pressure may result in too fast flow and excessive foaming.



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By serving at all times the correct amount of finelychipped ice in the drink.



By keeping a day's supply of "Coca-Cola" syrup in your dry cold compartment so that it will be chilled when ready to use.



6

By using only the thinblown standard glass for "Coca-Cola."

## Practical OPERATING POINTERS



## INSUFFICIENT OR NO SYRUP IN DRINK:

- (a) Be certain to pull handle all the way down to get complete syrup content.
- (b) In drawing a number of drinks in rapid succession, be certain to allow handle to remain in upright position for two or three seconds between drinks so that measuring chamber of dispensing valve may fill completely.
- (c) Check syrup tank to make sure it contains syrup.
- (d) Check valve aid intake tube. The air intake tube is the long slender hooked tube coming from the top of valve. If this tube is obstructed, no syrup or insufficient syrup will flow from valve. To clean this tube, draw off a drink from Dispenser and leave handle down permitting only carbonated water to flow. Place palm of hand over outlet nozzle for a few seconds. This will force carbonated water back up through air intake tube, clearing it. Check water bath in cooler compartments to make certain level is not above air intake tube. If condition continues, remove vent and clean. (See figure 3, page 23.)
- (e) Check syrup strainer located in syrup tank to make sure it is not obstructed.
- (f) If instructions for cleaning dispensing valve and outlet nozzle have not been followed on regular schedule, outlet nozzle may become obstructed, interfering with proper syrup flow.

## 2

## NO CARBONATED WATER OR EXTREMELY SLOW FLOW:

- (a) Check carbonating equipment to make sure it is operating properly. Check accuracy of regulator and gauge. If gauge creeps or leaks, have it repaired.
- (b) Check all connections for leaks.



## EXCESSIVE FOAMING AS DRINK IS DRAWN FROM OUTLET NOZZLE:

- (a) Check cooler compartment of Dispenser to make sure it is properly iced (warm carbonated water may cause foaming).
- (b) Check regulator gauge pressure and accuracy of gauge. If gauge creeps or leaks, have it repaired.
- (c) Vent carbonator.
- (d) Draw a drink from Dispenser and hold handle down, allowing carbonated water to continue to flow until coils and systems are purged.
- (e) If Dispenser is connected to mechanically refrigerated fountain cooler box, check fountain cooler box to determine if ice formation is too large. To secure proper refrigeration in such a case, adjust syphon valve as directed by manufacturers' instructions.



#### WATER LEVEL IN COOLER COM-PARTMENT ABOVE OVERFLOW DIDE.

(a) Drippage in front of Vent below handle mounting bracket indicates obstructed drain. Remove overflow pipe and clean drain hose.



## Thirty Minutes ONCE A WEEK INSURE

## OUTLET NOZZLE-DO THIS DAILY

- 1. Turn nozzle to left and remove as shown in Fig. No. 1. Use only finger pressure. (Omit if Dispenser serial is below R-18011 or C-6940.)
- 2. Pull HANDLE forward, draw drink and hold handle open, permitting carbonated water to continue to run, after one drink is drawn.
- 3. Insert short handle cleaning brush inside outlet and brush with circular motion.
- 4. The water running throughout this cleaning operation will flush out nozzle as it is being cleaned.

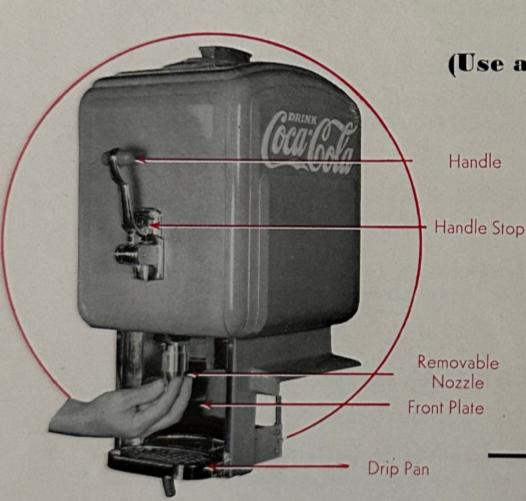


Fig. 1

## TO DRAIN SYRUP

(Use a clean GLASS container to catch syrup)

- 1. Pull HANDLE forward.
- 2. With HANDLE forward, lift HANDLE STOP, then push HANDLE back towards Dispenser body.
- 3. When all syrup has been drained (with handle in draining position) rinse out syrup tank with cold water.
- 4. Let HANDLE STOP down.

#### **CLEAN SYRUP TANK**

- 1. Mix one box of baking soda with one gallon of tap water and fill syrup tank with this soda solution. Soda solution should remain in tank at least five minutes.
- 2. Drain soda solution from tank (same way syrup was drained). (Save this soda solution for cooler compartment.) Rinse tank with cold water until all trace of soda solution is gone. Dry tank thoroughly using clean cloth.

#### COOLER COMPARTMENT

- 1. Remove ice and overflow pipe, allowing ice water bath to drain.
- 2. Insert long-handled cleaning brush (supplied with Dispenser) full length down DRAIN through rubber drain hose. Do this several times.

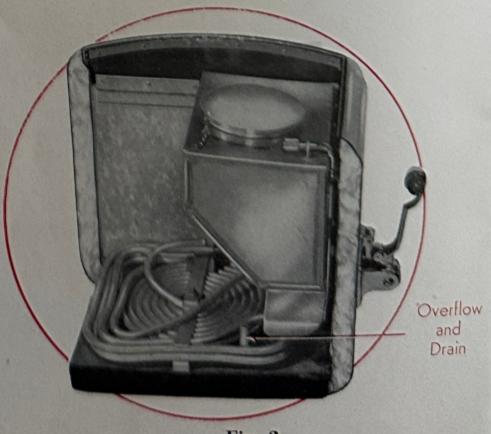


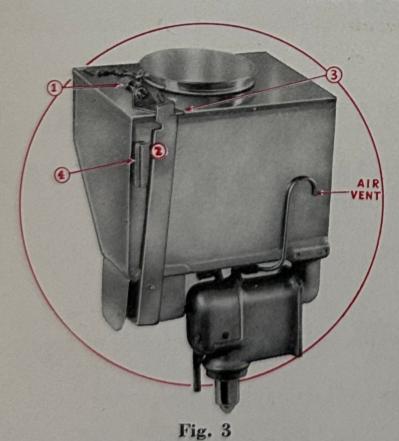
Fig. 2

## A CLEAN Profitable OPERATION

- 3. Use a brush to scrub coil assembly and inner lining of Dispenser.
- 4. Lower syrup tank (see Fig. Nos. 3 and 4) and brush behind tank and valve.
- 5. Flush out thoroughly with fountain hose, using sufficient pressure to remove any loose particles.
- 6. Replace overflow pipe, and refill cooler compartment with soda solution from syrup tank. Let stand for five minutes.
- 7. Remove overflow pipe. Let soda solution drain.

- 8. Flush thoroughly with fountain hose.
- 9. Replace drain pipe and syrup tank. Re-ice. (Ice, egg-size.) Add one quart water for water bath. Refill syrup tank.
- 10. FRONT PLATE should be removed and cleaned. On RAIL TYPE pull out DRIP PAN and clean.
- 11. OUTSIDE BODY should be washed with mild soap and water. Then WAX AND POLISH.

### DO THIS IF YOUR DISPENSER SERIAL NUMBER IS **ABOVE R-1801 or C-6940**



### To Clean Around Valve and Air Vent

(Drain Syrup from Tank)

Loosen set screw pin (1), move lever arm (2) into catch (3). (See Fig. No. 3.) Syrup tank can then be pushed back to position shown in Fig. 4. In this position air vent can be removed for cleaning, also enabling easy cleaning around valve.

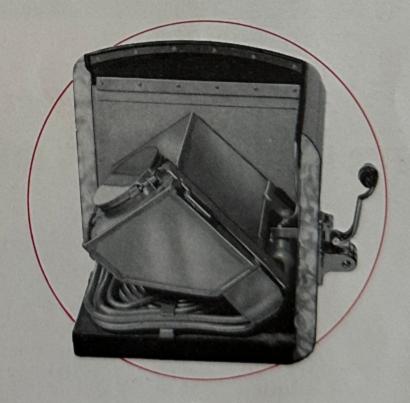


Fig. 4

## To Replace in Operating Position

Pull tank forward tightly against Dispenser body. Move lever arm left from catch (3) into flanged catch (4). With lever arm in this position, tighten set screw (1) against flanged catch on top of lever arm (2). Be sure lever arm (2) is behind metal flange attached to body so that tank will be held firmly in correct position.



## The dispenser for coca-cola solves your fountain's biggest problem because:

- 1. It provides adequate additional refrigeration assuring "Coca-Cola" below 38 degrees.
- 2. It furnishes refrigeration to the point of service eliminating long lead lines.
- 3. It directly refrigerates "Coca-Cola" syrup as well as carbonated water.
- 4. It gives positive, definite syrup control assuring you of 115 drinks per gallon.
- 5. Its flowing mix assures you of uniform, well-carbonated "Coca-Cola."
- 6. It simplifies the serving of "Coca-Cola" and speeds up service at your soda fountain.
- 7. Its modern design and appearance of fer an excellent opportunity to properly merchandise your profit leader.

## Protect your "Coca-cola" syrup stock

Every package of "Coca-Cola" syrup represents an investment of your money. Protect this investment by following these simple rules:

- 1. Limit, as far as practical, your "Coca-Cola" syrup supply to meet your fountain's weekly requirements. This practice reduces storage hazards, assures greater uniformity in quality, and secures the many advantages of rapid stock turnover on a smaller investment.
- 2. Always store "Coca-Cola" in the coolest place available. Avoid furnaces, stoves, hot water lines, etc.
- 3. Keep the storage room clean, dry and well-ventilated.
- 4. Keep "Coca-Cola" away from strong odors—creosote, benzine, drugs, turpentine, etc.
- 5. Pre-chill at least one gallon of syrup in the dry cold compartment of the fountain for refilling syrup jar or fountain dispenser.

If you purchase syrup in the barrel package following these suggestions will help you protect your syrup:

1. Keep the air vent tightly closed when syrup is not being drawn from the barrel.

- 2. Use only the wooden spigot specially prepared for use in barrel of "Coca-Cola" syrup. (See Page 16.)
- 3. Use only clean glass containers for transferring syrup from barrel to fountain.
- 4. Store the barrel on its side, using a wooden rack or Red Rocker.



